making salt were described to me, the housewife depends mainly on trade salt. Meals never consist of more than one course. Plates, forks and spoons are owned by all households but people do not always use them. While boiling is the most common way of preparing food, bananas, yams and breadfruit are usually roasted. Meat is often preserved by daily smoking, sometimes for long periods. There is a rule against eating meat 'in lent' and this is kept very strictly, but probably for traditional religious reasons to be discussed later. The main drink with meals is a soup consisting of the water in which the vegetables and herbs were cooked.

Foraging. A good deal of plant and animal food is obtained from foraging, especially in the tropical rain forest which covers most of the Northern District. Among foraged animal foods I would mention especially grubs, frogs, snails, rats, bush eggs and lice. Foraged plant foods are especially valued during the dry season when roots, leaves and fern fronds may make up part of a meal. Savoury herbs and leaves, however, are collected at all times of the year. Some food plants, though growing in the forest, are owned by individuals so that the gathering of these plants may be better described as harvesting than collecting. The most important are the *tauga* and *puga* nut, sago, breadfruit, wild fig, and fruiting pandanus.[4]

Hunting. According to Waddell and Krinks, about two man-hours weekly are spent on hunting (3.7 hours by men and 0.3 hours by women). Hunting patterns on the Mount Lamington foothills differ widely from those on the alluvial plains where kunai grass is widespread. On the foothills, there is hunting in reverted gardens and in very limited areas of virgin bush. The usual quarry consists of small marsupials and birds. If a pig is encountered, it is invariably a village pig whose owner has a claim to the carcase. The game population was virtually exterminated after the introduction of guns in the 1950s. In the kunai country, on the other hand, hunting land is abundant. The technique is by firing the kunai so that the animals can be shot when they escape. Such a hunt requires a large number of men who ring the burnt-over area. Not only marsupials but also pigs are killed, either by gunfire or by being roasted alive in the kunai grass. By no means all animals killed in the fire are retrieved. Fires tend to get out of hand and to spread over surrounding bush land which then is often covered with kunai grass and so is useless for purposes of cultivation.

Fishing. The supply of fish has suffered greatly with the introduction of snorkels after the Second World War, as this equipment enabled the Orokaiva to fish out their rivers almost completely in a very short time. Fish is still an important resource, however, in the lower reaches of the huge rivers which run through the Northern District: Kumusi, Ambogo, Girua, Sambogo, etc. In Inonda, the village studied by Crocombe and Hogbin (1963) and Waddell and Krinks (1968), 3.8 man hours per week are spent on fishing, mostly with spears, and the product is used not only for consumption but also for trade. (Inonda people also trade meat and bush eggs.) Many of the villages near the mountain, such as Sivepe, have very little fish. Apart from a few eels and crabs, the rivers contained a small supply of two-inch-long fishes caught in April with a small hand-net used as a scoop. (See Williams 1930:53 for description.)

Animal Husbandry. There are three kinds of domestic livestock: pigs, dogs and fowls. Every man still has one or more small dog which he uses for hunting